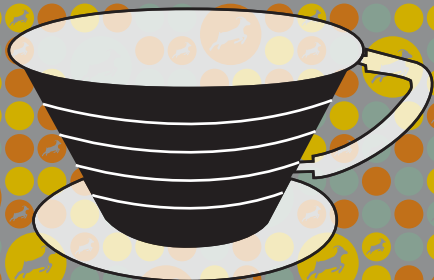


KALITA WAVE



KALDI'S COFFEE
ROASTING CO.

est. 1994

WHAT YOU NEED:

- your kalita
- kalita filters
- 24g fresh roasted Kaldi's Coffee (medium grind)
- 400g filtered water (195° - 205°)
- timer
- gram scale

WHAT TO DO:

- 1** Place filter in kalita, preheat filter & kalita by pouring hot water through them. Make sure you pour in the center of the filter, not on the sides
- 2** Add coffee to filter & place everything on scale; tare scale
- 3** Start the timer & pour 50g of water over coffee. Make sure to saturate all the grounds thoroughly
- 4** Allow the bloom to degas for 30 seconds before adding more water
- 5** Continue to periodically & slowly pour water over the coffee, keep the filter halfway filled with water during the brew process
- 6** General brew times are between 2:30 & 3 minutes
- 7** When all the water has been poured over the grounds & the filter has begun to drip slowly, remove & discard the filter
- 8** Pour into your most cherished mug

ENJOY!